Apples in a blanket

Recipe by V-ZUG Ltd.



Preparation	30 Mins
Cooking time	23 Mins
Portions	6
Appliance	Combair-Steam SE from 2015

Preparation

70 g hazelnuts, ground

½ lemon

2 tbsp sugar

4 tbsp cream

1 tbsp sultanas

For the filling, zest and juice the lemon. Mix the lemon zest and juice with all the other ingredients. Spoon the mixture into a piping bag.

6 apples, sweet-sour

35 g breadcrumbs

35 g hazelnuts, ground

1 puff pastry, rectangular, approx. 24 × 42 cm

Peel and core the apples. Stuff the apples with the filling. Mix the breadcrumbs and ground hazelnuts together.

Cut the sheet of puff pastry into six squares (approx. 15 × 15 cm). Spread a dollop of the breadcrumb and nut mixture in the centre of each puff pastry square and place an apple on top. Pull the corners of the puff pastry square diagonally over the apple, then press the corners together firmly. Place the puff pastry wrapped apples on a lined baking tray. Put the tray into the cold cooking space. Bake.

Professional baking puff pastry 220 °C for 23 Mins

Tips

The amount of juice that seeps out of the apples during baking depends on the type of apple used.

Accessories

Baking tray

Additional information

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